


MENU

Starters

Roasted Tomato & Basil Soup

served with a soft bread roll and butter. 

Homemade Ham Hock Terrine


Baked fig with stilton cheese, red onion marmalade, and served with a soft bread roll.

Mains

The Rich Gentleman's Roast Turkey Dinner


served with orange and cranberry onion stuffing, honey-glazed roasted carrots and parsnips, fine beans, rosemary and garlic-infused roast potatoes and finished with a red wine jus.

Traditional Nut Roast

served with honey-glazed roasted carrots and parsnips, fine beams, rosemary and garlic-infused roast potatoes and a rich red wine sauce. 

Dessert

Fig Pudding

with sugared plums and orange and served with traditional brandy sauce. 



Vegetarian



Vegan